

Salad & Anitpasti

Seasonal salad			12
Caprese salad of Mozzarella, tomato, basil			16
Bruschetta with Porcini mushrooms			16
Beef carpaccio with rocket and flakes of parmesan	½ port	16/	24
Sliced Veal served in a tuna sauce	½ port	18/	26
Platter of mixed cold cuts			26
Salmon tartare with fresh herbs			20

Pasta & Risotto

Spaghetti with garlic, olive oil and hot peppers			20
Spaghetti in a curry sauce with beef meat Strips (CH)			23
Linguine with fresh clams			28
Linguine with tuna, olives e capers			24
Paccheri with sausage ragout			24
Strozzapreti with Porcini mushrooms and fresh sausage			26
Fresh potato gnocchi with tomato of San Marzano and basil			24
Lasagna Bolognese			22
Ravioli filled with ricotta and spinach, in a sage butter sauce			24
Rosette filled with ricotta and mortadella			26
Pappardelle with wild boar ragout (FR)			26
Risotto with prawns (ARG) and aubergine caponata			26
Risotto with Porcini mushroom			24

Fresh fish & meat

Salmon Tranché (NW) with Mediterranean			34
Whole baked Sea Bream (FR)			34
Sole Fried (FR) 4/500			48
Roast chicken (CH)			29
Lambs fillet (IR) with jus fresh herbs			36
Veal wrapped (CH) in prosciutto and sage with San Daniele ham and sage			36
Veal shank (CH) in a red wine sauce			36
Veal liver (CH) with stewed onions, venetian style			32
Beef fillet (CH) with Porcini mushroom			48
Veal fillet, (CH) marinated in fresh herbs			42

Side dishes

Risotto & Seasonal vegetables & Oven baked potatoes

Homemade desserts & Ice cream

Orange mousse 12 – Fior di Panna with wild fruit 12 – Classic Tirami Su 12
Chocolate fondant with vanilla ice cream 14 – Tarfufo di Pizzo Calabro 12 – Sabayon with Marsala 14
Vanilla 3.50 – Amarena cherry 3.50 – Coffee 3.50 – Melon sorbet 4.50 – Strawberry sorbet 4.50

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